



August 16, 2005

Arthur Neal, Director, Program Administration  
National Organic Program  
USDA-AMS-TMP-NOP  
1400 Independence Ave., SW., Room 4008  
So. Ag Stop 0268  
Washington, DC 20250

The following comments are in reference to USDA, Agricultural Marketing Service Docket Number TM-04-07 concerning 7 CFR Part 205, National Organic Program Sunset Review process.

OSF Flavors, Inc. thanks the United States Department of Agriculture and the National Organic Standards Board for the opportunity to comment on the Sunset Review of the 2002 National List. We support the list as published, and would like to especially support the following materials:

1. Acids (Alginic; Citric – produced by microbial fermentation or carbohydrate substances; and Lactic)
2. Flavors – nonsynthetic sources only and must not be produced using synthetic solvents and carrier systems or any artificial preservative
3. Sodium Bicarbonate
4. Ascorbic Acid
5. Glycerin – produced by hydrolysis of fats and oils
6. Potassium Citrate
7. Silicon Dioxide
8. Sodium Citrate
9. Tocopherols – derived from vegetable oil when rosemary extracts are not a suitable alternative
10. Xanthan Gum
11. Cornstarch (native)
12. Gums – water extracted only (Arabic, guar, locust bean, carob bean)
13. Lecithin – unbleached
14. Pectin (high-methoxy)

Sincerely,

Olivier de Botton  
C.E.O.

TEL: (860) 298-8350  
1-800-466-6015  
FAX: (860) 298-8363  
[www.osfflavors.com](http://www.osfflavors.com)

40 Baker Hollow Road, P.O. Box 591, Windsor, CT 06095 USA